

OCTOBER MENU

Sunday & Monday 11am - 2pm (or 'til sold out)

Meal options served on your choice of a Martin's bun or bed of pineapple rice.

Includes choice of bagged chips and your choice of craft BBQ sauce.

Top with Pickled Red Onions and/or Carolina Apple Slaw at no charge.



Pork shoulder seasoned with our own coastal blend and then slowsmoked for 16+ hours with fruit woods. Basted in our Carolina mop sauce until pull-apart tender.



TAMED CARIBBEAN JERK CHICKEN - \$10

Tender chicken brined and marinated for 36+ hours in our own blend of Caribbean spices and fresh produce. Traditional mild jerk flavor inspired by the islands.



SIGNATURE PRIME **BRISKET - \$14**

Prime beef brisket prepared with a nod to traditional Texas BBQ. Generously dusted with our coastal spice blend and then slow-smoked with oak until deliciously tender.

ADD MO' MEAT!

Add 1/4lb Meat to Any Meal (served separately or we can pile it on!) Carolina Pulled Pork +\$4 | Tamed Jerk Chicken +\$6 | Signature Brisket +\$8

ADD HOUSEMADE SIDES

Calypso Baked Beans

A hearty blend of beans and peppers simmered in our Inland sauce, brown sugar, and spices.

Coastal Comfort Chili

Subtly sweet without much heat, we chose cajun over cumin for a deliciously addictive taste.

Pineapple Rice

Fragrant long-grain rice infused with a blend of pineapple and subtle Caribbean spices.

2 Cornbread Mini-Loaves

Moist and golden with a tender crumb. Fresh-baked daily, honey sweetened, and gluten free!

IN-HOUSE CRAFT BBQ SAUCES

Our housemade BBQ sauces are crafted daily in small batches for maximum freshness and flavor.

CLASSIC INLAND BBQ SAUCE

A blend of flavors popular in traditional BBQ joints. Delivers a slightly tangy and subtly sweet taste with no heat.

PINEAPPLE BOURBON BBQ SAUCE

Tangy, sweet, and tropical flavor featuring pineapple, brown sugar, quality bourbon, and our blend of Caribbean spices.

DRUNKEN REAPER™ BBQ SAUCE

We blend island flavors and spices with the satisfying heat of Carolina Reaper peppers to deliver a wicked dose of liquid fire. Buckle up!

This sauce is spitfire hot, but crafted in a way that will keep you coming back for more!

